

VISIT...

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Kenny Rogers RoastersŽ Corn Muffins
He knows when to hold em, and he
knows when to fold em. And lately he’s
been folding em quite a bit as Kenny
Rogers Roasters restaurants across the
country have bolted their doors for lack
of interest. Looks like that whole “home
meal replacement”

think hasn’t worked out too well for this
fire-roasted chicken chain. But that
doesn’t mean that Kenny didn’t know
how to make awesome corn muffins that
are served with every meal. And since
it’s becoming harder and harder to find a
Kenny Rogers Roasters outlet, we have
no choice but to duplicate these at home
if we want to re-create this part of the

Kenny experience.

1/2 cup butter

2/3 cup sugar

1/4 cup honey

2 eggs

1/2 teaspoon salt

1 1/2 cups all-purpose flour

3/4 cup yellow cornmeal

1/2 teaspoon baking powder

1/2 cup milk

3/4 cup frozen yellow corn

1. Preheat oven to 400 degrees.

2. Cream together butter, sugar, honey, eggs, and salt in a large bowl.

3. Add flour, cornmeal, and baking powder and blend thoroughly.

Add milk while mixing.

4. Add corn to mixture and combine by hand until corn is worked in.

5. Grease a 12-cup muffin pan and fill each cup with batter. Bake for 20 to 25 minutes or until muffins begin to turn brown on top.

Makes 12 muffins.

